

# GUIDELINES FOR SKITTLE

A skittle is a multipurpose piece of equipment that can be used as a pressureless steamer, braising pan or griddle. The griddle mode is ideal for cooking steaks, sandwiches, eggs, pancakes, breakfast meats and potatoes. The steam mode may be used to cook vegetables, seafood, rice and pasta. The braising mode is used for slow moist-heat cooking of meats, poultry and vegetables.

## TO OPERATE AS A STEAMER:

1. Add 5 gallons (2"- 3") of water to the skittle using the spray hose.
2. Position steaming racks for the number of pans and product to be cooked.
3. Close the lid and the steam vent.
4. Set the thermostat at 212° Fahrenheit and allow 6-8 minutes to preheat. The skittle is ready when the heater power light goes out.
5. When the skittle is preheated, raise the lid to the top of the steamer racks and place food pans in the racks and close the lid. **(NOTE: To retain maximum steam, do not raise the lid beyond steamer racks. The lid should be kept in a horizontal position)**
6. If steam escapes from the closed lid, open the rear vent until excess is released.

The skittle is ideal for steaming more than one type of vegetable at the same time without flavor transfer. Foods may be steamed in perforated or solid pans. Perforated pans are normally used, particularly for vegetables, unless the cooking liquid is retained or manufacturer's directions specify solid pans. Pans should not be filled more than 2/3 to the top to allow steam to circulate for even cooking.

Cooking times will vary depending on the type of food and the number of pans used. The cooking time should include the time it requires to heat food up to cook temperature, as well as steaming. Be sure to record the most successful steaming times on individual recipe cards for future reference. Refer to AFRS Guideline card Q-G-6 for steam cooking vegetables.

## TO OPERATE AS A BRAISING PAN:

1. Set the thermostat at 375° Fahrenheit and allow 6-8 minutes to preheat.  
The skittle is ready when the heater power light goes out.  
Brown food according to individual AFRS recipe cards.
2. Lower temperature to 325° Fahrenheit and add cooking liquid. Lower hood and cook according to individual recipe cards.
3. To remove liquid, tilt the pan 10° using the tilt handle and drain the liquid through the drain valve into a food pan.

The Skittle may be used for braising pot roast, Swiss steaks, spareribs, stews and for preparing gravy, soups and sauces. Cooking times will vary according to individual foods and amount prepared.

## **TO OPERATE AS A GRIDDLE:**

1. Set the thermostat to 350° Fahrenheit and allow 6-8 minutes to preheat.  
The griddle is ready when the heater power light goes out.
2. Raise the lid and cook foods according to individual AFRS guideline cards.
3. To drain any accumulated grease, place a #10 can into the can holder attached to the drain valve. Tilt the pan 10° using the tilt handle and allow grease to drain into the can.

The griddle can be used to cook hamburgers, steak, sandwiches, eggs, pancakes, breakfast meats and potatoes.

## **GENERAL OPERATION NOTES:**

1. **STEAMING MODE:** The recommended thermostat temperature for steaming is 212° Fahrenheit. Higher temperatures may be used but water will evaporate quickly and cooking time will not be decreased.
2. **WATER SUPPLY:** The easiest way to fill the skittle with water is with the attached flexible spray hose.
3. **SELECT COOKING TEMPERATURE:** SELECT desired cooking temperature according to cook mode or individual recipe cards. The thermostat light will come on indicating oven temperature is below set point.
4. **PREHEAT:** Heat Skittle until thermostat light goes out indicating that the unit has reached the set temperature. The Skittle should preheat to 350° Fahrenheit within 6 to 8 minutes. (Note: Lower the lid for faster preheating.)
5. **CLEANING AND MAINTENANCE:** Allow unit to cool. Remove food waste. Fill the pan with warm water using the spray hose. Add mild detergent and scrub with a nylon scrub pad if necessary. Tilt the pan 10° using the tilt handle and allow water to drain into container placed directly under the drain valve. Rinse with clean water and drain again. Refer to the manufacturer's operating manual for cleaning and maintenance instructions.